

Operating and installation instructions



Ceramic hobs

CS 1112

CS 1122

CS 1134

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 138 350

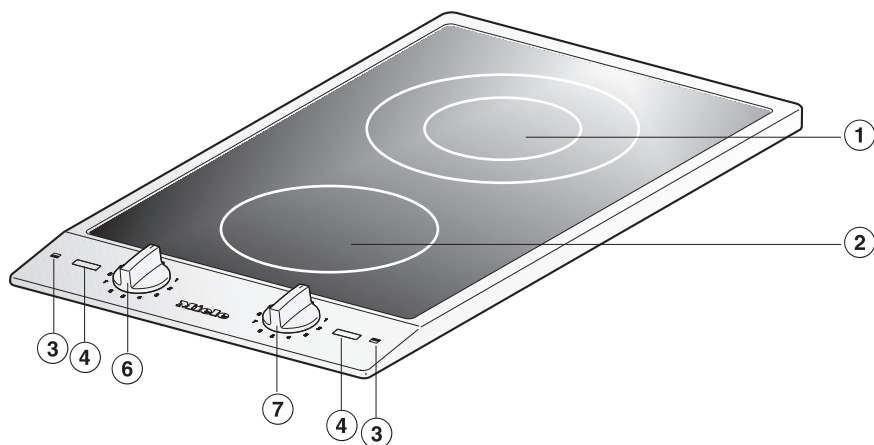
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Guide to the appliance

CS 1112

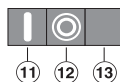


- ① Double circle zone
(Ø 100 mm / 180 mm,
rating: 700/1800 W)
- ② Single circle zone
(Ø 145 mm, rating: 1200 W)
- ③ Symbols to indicate which cooking
zone the control is for
- ④ Displays

Controls:

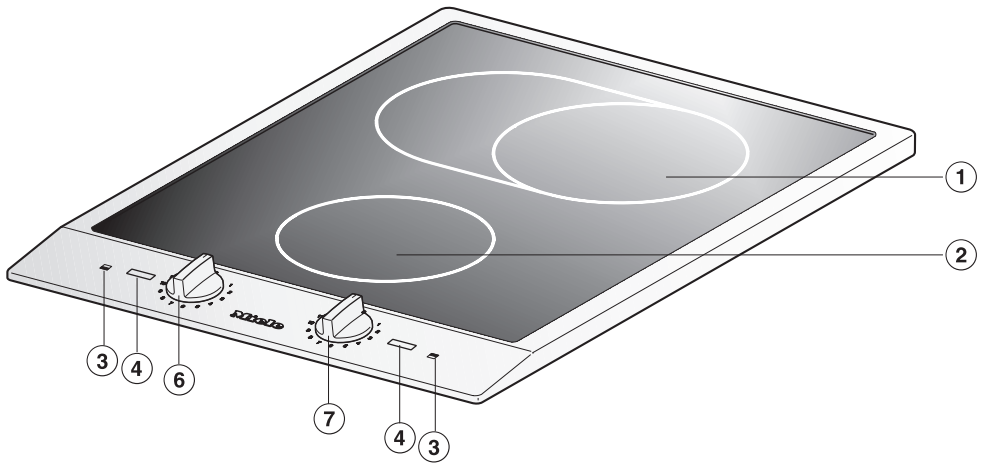
- ⑥ front
- ⑦ rear

Displays



- ⑪ In-operation indicator
- ⑫ Symbol to indicate if the outer circle
of the double zone is switched on
- ⑬ Residual heat indicator

CS 1122

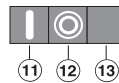


- ① Extended cooking zone
(\varnothing 100 mm/170 mm x 2650 mm,
rating: 1500/2400 W)
- ② Single circle zone
(\varnothing 145 mm, rating: 1200 W)
- ③ Symbols to indicate which cooking
zone the control is for
- ④ Displays

Controls:

- ⑥ front
- ⑦ rear

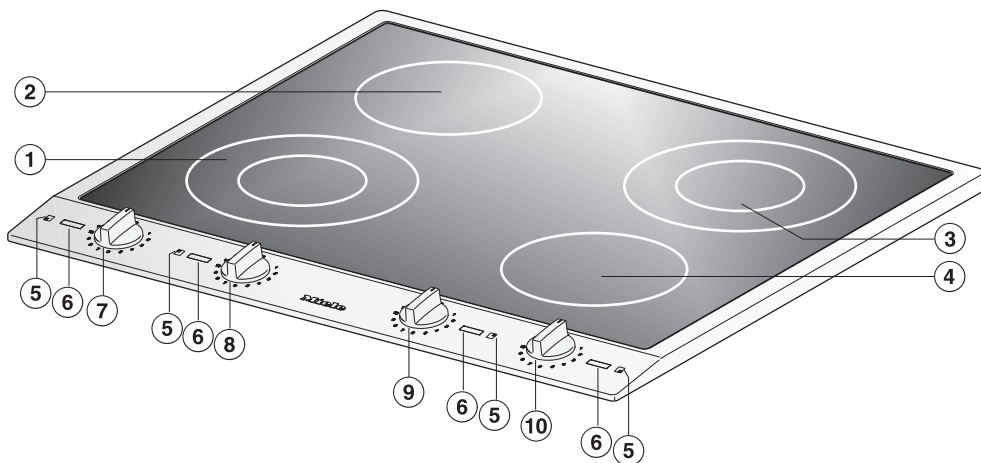
Displays



- ⑪ In-operation indicator
- ⑫ Symbol to indicate if the extended
area of the rear zone is switched on
- ⑬ Residual heat indicator

Guide to the appliance

CS 1134



① Double circle zone
(\varnothing 100 mm / 180 mm,
rating: 700/1800 W)

② Single circle zone
(\varnothing 145 mm, rating: 1200 W)

③ Double circle zone
(\varnothing 100 mm / 180 mm,
rating: 700/1800 W)

④ Single circle zone
(\varnothing 145 mm, rating: 1200 W)

⑤ Symbols to indicate which cooking
zone the control is for

⑥ Displays

Controls:

⑦ front left

⑧ rear left

⑨ rear right

⑩ front right

Displays



⑪ ⑫ ⑬

⑪ In-operation indicator

⑫ Symbol to indicate if the outer circle
of a double zone is switched on

⑬ Residual heat indicator

Warning and Safety instructions

This appliance complies with all relevant local and national safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time.

They contain important notes on installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

► This appliance is intended for domestic use for the preparation of food only.

Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

► This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it, or have been given instruction concerning its use by a person responsible for their safety.

Warning and Safety instructions

Safety with children

► This appliance is not a toy! To avoid the risk of injury, keep children away from it at all times, and do not let them play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

► Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

► The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

► Do not store anything which might arouse a child's interest in storage areas above or next to the hob. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

► Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding.

► Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Technical safety

► Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

► Before installation, check the appliance for visible signs of damage. Under no circumstances should you use it if it has been damaged. A damaged appliance is dangerous.

► The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held responsible for the consequences of an inadequate earthing system (e.g. electric shock).

► Before connecting the appliance to the mains supply make sure that the connection data on the data plate (voltage and connected load) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

► Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

► For safety reasons, this appliance may only be used after it has been built in.

► This appliance may be connected via a fused plug and switched socket. If you wish to connect it to an isolator switch, or if the appliance is supplied without a plug, it must be installed and connected by a suitably qualified and competent person in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

► If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 V V-F (pvc insulated), available from the Miele Service Department.

► Never open the appliance casing. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

► While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

Warning and Safety instructions

► During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

- it is switched off at the isolator, or
- the screw-out fuse is removed (in countries where this is applicable), or
- it is switched off at the wall socket and the plug is withdrawn from the socket.

► Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

► Do not use the hob if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, and disconnect it from the mains electricity supply. Danger of electric shock.

► To revert the risk of damage to the electrical cable ensure that it is installed in such a way that it cannot touch any parts of the appliance which become hot.

► In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

► The appliance heats up and remains hot for quite a while after the appliance has been switched off. There is a danger of burning until the residual heat indicators go out.

► For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

► Do not heat up unopened tins of food on the hob, as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.

► Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

► This appliance must not be set up or operated in the open air.

Warning and Safety instructions

► Do not use the appliance as a resting place for anything else. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning. Depending on the material, other objects left on the hob could also melt or catch fire.

Damp pan lids might adhere to the ceramic surface and be difficult to dislodge.

Switch the cooking zones off after use.

► Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

► Remove splashes of fat and other food debris from the surface as soon as possible. These are a fire hazard.

► Do not leave the appliance unattended whilst it is in use. Pans that have boiled dry can cause damage to the ceramic surface for which the manufacturer cannot be held liable.

Boiling fat or oil could ignite and cause a fire.

► If, despite this, oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

► Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

► Do not use plastic or aluminium foil containers. These melt at high temperatures, and could catch fire.

► Do not use pots and pans on the ceramic hob with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the hob surface permanently.

► Never heat an empty pan unless the manufacturer of the pan expressly states that you can do so. This could damage the appliance.

► Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

► To prevent the risk of spillages etc. burning on, remove any soiling as quickly as possible and ensure that pan bases are clean, dry and free of grease.

► Keep the hob clean. Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches.

Warning and Safety instructions

► Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot. If this should occur, switch off the appliance, and carefully scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot, using a shielded scraper blade. Take care not to burn yourself. If residues are allowed to cool before being removed, the ceramic surface will be susceptible to pitting or even cracking. Clean the appliance once it has cooled down.

► When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

► Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food and its temperature. Some foods, e.g. poultry, may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. If in doubt, select a longer cooking or reheating time.

► This appliance is intended for domestic use only and is not to be used for commercial purposes.

► Use this appliance for the preparation of food only. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

► In the event of damage or a defect, switch off the appliance immediately. Disconnect at the mains fuse box. If the appliance has not yet been fully installed, the electricity cable must be disconnected from the supply point. If connected via a plug and socket, switch off at the socket and withdraw the plug. Contact the Miele Service Department. Do not reconnect the appliance to the mains electricity supply until after it has been repaired.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Disposal of the packing material

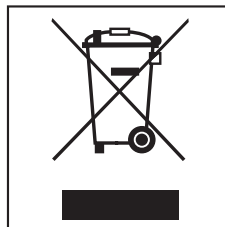
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Rather than just throwing these materials away, please ensure they are recycled.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre, and ensure that it presents no danger to children while being stored for disposal.

It should be disconnected from the mains electricity supply by a competent person.

Before using for the first time

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning for the first time

- Remove any protective wrapping and sticky labels.
- Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Metal components have a protective coating which may give off a slight smell when heated up for the first time.

The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

How the cooking zones work

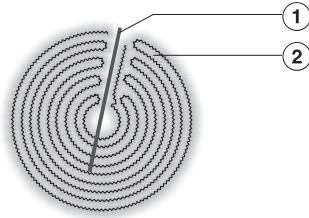
Single circle cooking zones have one heating element, whilst double circle cooking zones and extended zones have two. Depending on the model, the heating elements may be separated by an insulating ring. See illustrations.

Each cooking zone has overheating protection (a temperature limiter), which stops the ceramic surface from becoming too hot (see "Overheating protection").

When a power level is selected, the heat switches on and the element can be seen through the ceramic surface.

The temperature of the cooking zones depends on the power level selected, and is electronically regulated. This controls the "timing" of a cooking zone, switching the element on and off.

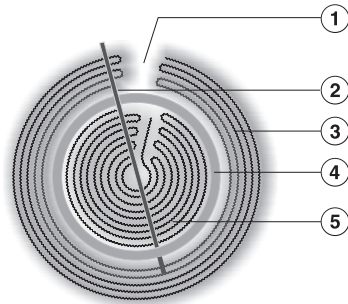
Single circle zone



① Overheating protection

② Heating element

Double circle zone



① Gap
(technically necessary, not defective)

② Overheating protection

③ Outer heating element

④ Insulating ring

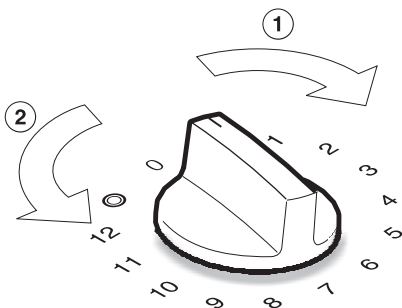
⑤ Inner heating element

Operation

Switching on and off

A single circle zone is switched on and off by turning the control clockwise or anticlockwise.

A double circle zone or extended zone is switched **on** by turning the relevant control **clockwise** ①, and is switched **off** by turning the relevant control **anticlockwise** ② to "0".



Switching on a double or extended area

Depending on the model of hob, the outer circle of a double circle zone or an extended cooking zone can be switched on to provide an extended cooking area when cooking with larger pans.

- Turn the control **clockwise** past "12" to the symbol ☉.
- Then turn the control **anticlockwise** to the required power level.

Switch the double or extended cooking zone off by turning the control back to the "0" position.

When the same cooking zone is switched on again, only the inner zone will switch on.

Do not turn the control to "0" by turning it past ☉.

Residual heat indicator

When a cooking zone is switched on, the corresponding in-operation indicator lights up. Once the zone has reached a certain temperature, the **residual heat indicator** also lights up. The in-operation indicator goes out when the cooking zone is switched off. The residual heat indicator remains on until the cooking zone is cool enough to touch.

Do not touch or place any heat-sensitive objects on the cooking zones while the residual heat indicators are on. Danger of burning and fire.

Operation

Settings

Cooking process	Settings
Melting butter, chocolate etc. Dissolving gelatine Preparing yoghurt	1 - 2
Thickening sauces containing egg yolk and butter Warming small quantities of food/liquid Keeping warm food which sticks easily Cooking rice	1 - 3
Warming liquid and semi-solid foods Thickening sauces, e.g. Hollandaise Making porridge Preparing omelettes, lightly fried eggs Steaming fruit	3 - 5
Defrosting deep frozen food Steaming vegetables, fish Cooking dumplings, potatoes, pulses Cooking broths, pulse soups	4 - 6
Bringing to the boil and continued cooking of large quantities of food	7
Gentle braising (without overheating the fat) of meat, fish, vegetables, fried eggs etc.	8 - 9
Frying pancakes etc.	9 - 11
Boiling large quantities of water Bringing food to the boil	11 - 12
Symbol for switching on the outer zone of a double/extended cooking zone	⊙

These settings, which are for approx. 4 servings, should only be taken as a guide. With deep pans, large quantities or when cooking without the lid on, a higher setting is needed. With smaller quantities select a lower setting.

Overheating protection

Each zone is equipped with overheating protection (internal temperature limiter). This switches off the heating elements in the cooking zone before the ceramic surface overheats. Once the ceramic surface has cooled down to a safe level, the heating will automatically switch back on again.

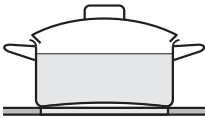
Overheating can be caused by:

- a cooking zone being switched on without a pan on it
- heating up an empty pan
- the base of a pan not sitting evenly on the cooking zone
- the pan not conducting heat properly.

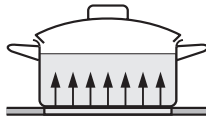
You can tell that the overheating protection has activated because the heating switches on and off even when the highest setting is selected.

Pans

- Pans made from any material can be used on a ceramic hob.
- However, the best pans are those with a thick base which is very slightly concave when cold. When heated, the base flattens to rest evenly on the hob, optimising the conduction of the heat.



Cold



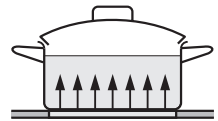
Hot

- Pans made of glass, ceramic or stoneware are less suitable, as they do not conduct the heat so well.
- Do not use pots and pans on the ceramic hob with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the hob surface permanently.

- Lift pans into position on the hob. Sliding them into place will cause scuffs and scratches.
- Check that the diameter of the pan base is wide enough for the cooking zone so that heat is not lost unnecessarily. Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.



Too small



Suitable

Tips on saving energy

- Use a lid whenever possible to minimise heat loss.



Uncovered



Covered

- Select a smaller pan when cooking small quantities. A small pan on a small cooking zone uses less energy than a large, partially filled pan on a large cooking zone.
- Use as little water as possible to cook with, and reduce the power setting once the water has come to the boil or the oil is hot enough to fry in.
- When cooking for a long time, switch the cooking zone off about 5 to 10 minutes before the end of the cooking time. In this way, use is made of the residual heat.

Cleaning and care

Miele offer a range of branded cleaning and conditioning agents for your hob. See "Optional accessories".



Under no circumstances use a steam cleaning appliance to clean this appliance. The steam could attack the electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

The appliance should be cleaned after each use. Let it cool down to room temperature.

To avoid water marks and limescale deposits use a soft cloth to dry surfaces that have been cleaned with water.

To avoid damaging the surface or your hob, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- sharp pointed objects (these can damage the seal between the frame and the worktop).

Ceramic surfaces

Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Then clean the hob with a suitable ceramic and stainless steel hob cleaner (see "Optional accessories") applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the hob is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally, wipe the hob with a damp cloth, then polish with a soft, dry cloth. Ensure that all cleaner residues are removed. Residues can burn onto the hob the next time it is used, and cause damage to the ceramic surface.

Spots caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using ceramic hob and stainless steel cleaner.

Should any **sugar, plastic or aluminium foil** spill or fall on to a hot cooking zone while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot using a shielded scraper blade. Take good care: danger of burning.

Allow the cooking zone to cool down, and then clean as described above with a suitable proprietary ceramic hob and stainless steel cleaner.


Stainless steel

The ceramic and stainless steel hob cleaner is suitable for cleaning stainless steel surfaces (see "Optional accessories").

To help prevent resoiling, we recommend a stainless steel conditioner (see "Accessories"). Apply sparingly with a soft cloth.

Do not use stainless steel cleaning agents on **printed** surfaces. This would rub off the print. These areas should be only cleaned with an E-Cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.

Problem solving guide

 Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if...

... after switching on, the appliance does not heat up

Check whether the mains fuse has tripped. If it has, contact a qualified electrician or the Miele Customer Contact Centre.

... the heating switches on and off at the highest setting on one of the cooking zones

The overheating protection mechanism has been triggered (see "Overheating protection").

... it is taking too long for the contents of the pan to come to the boil

You can test the power level of the cooking zone (see "To test the power level").

To test the power level

You can test the power level of a cooking zone by measuring how long it takes to bring a specific amount of water to the boil.

The pan (and lid) must be stainless steel or enamel. The diameter of the pan must match the cooking zone, and be flat-bottomed or slightly concave.

- Take a note of the diameter and wattage of the cooking zone to be tested (see "Guide to the appliance").
- Fill the pan with the quantity of water given in the table. The temperature of the water should be approx. 20°C.
- Place the pan with its lid on the cooking zone.
- Switch on the cooking zone at the highest setting.
- Note the time it takes for the water to boil.

The power level for the cooking zone is fine if the water boils within the time given in the table.

The time can vary if:

- there are fluctuations in the main electricity supply,
- very cold water is used,
- an unsuitable pan is used,
- the pan is not covered.

To test the power level

Cooking zone Ø in cm	Rating in watts for 230 V	Quantity of water in litres	Duration* in minutes
10.0	600 / 700	0.5	11.0
12.0	700 / 750	1.0	13.0
14.5	1000 / 1100	1.0	9.0
14.5	1200	1.0	8.5
14.5	1350	1.0	8.0
17.0	1500	1.5	9.5
18.0	1250	1.5	11.0
18.0	1700 / 1800	1.5	9.0
21.0	2000	2.0	10.5
21.0	2200 / 2300	2.0	9.5
23.0	2500	2.0	9.0

* Max. duration under unfavourable conditions

Miele branded cleaning and conditioning products are available for your appliance.

These can be ordered via the internet on www.miele-shop.com or from the Miele Customer Service Department (see back cover) or from your Miele dealer.

Ceramic and stainless steel hob cleaner 250 ml



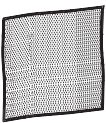
Removes heavy soiling, limescale deposits and light discolouration

Stainless steel conditioning agent 250 ml



Removes water marks, flecks and finger prints.
Helps keep the hob looking good for longer.

E-Cloth (microfibre cloth)



Removes finger marks and light soiling.

Safety instructions for installation

General

Fit wall units and extractor hood before fitting the hob to avoid damaging the surface.

► The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.

► This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

► The hob may only be built in over a Miele oven if the worktop is at least 40 mm thick.

► After the hob has been installed, ensure that the connection cable is without hindrance and that there is no mechanical obstruction which could damage it, such as a drawer.

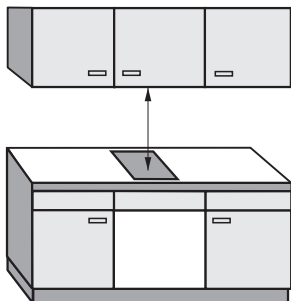
► These appliances must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator or freezer. The high temperatures radiated by hobs could damage the appliance below.

► Spray canisters, aerosols and other inflammable substances should not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

All dimensions in this instruction booklet are given in mm.

Safety instructions for installation

Safety distance above the hob



When two or more appliances are installed together below a cooker hood, e.g. an electric hob and a gas wok combiset, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

A minimum safety distance must be maintained between the hob and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between them and the hob below.

Safety instructions for installation

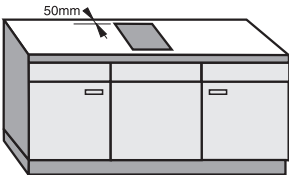
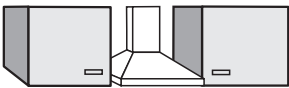
Safety distances to the sides of the hob

Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the built-in appliance (see illustrations).

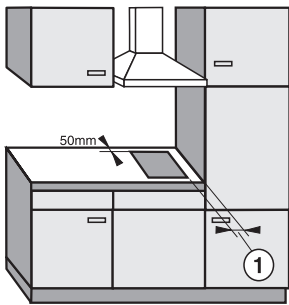
Due to the high temperatures radiated by the hob, it is essential that a minimum distance of **50 mm** is maintained between the worktop cut-out and the back wall.

The minimum distance ① between the worktop cut-out and a wall or tall unit to the right or left of it is:

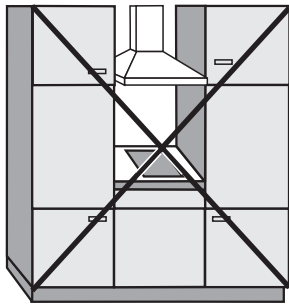
40 mm	for	CS 1212
		CS 1221
		CS 1234
		CS 1223
50 mm	for	CS 1112
		CS 1122
		CS 1134
		CS 1326
		CS 1411
100 mm	for	CS 1012
		CS 1013
150 mm	for	CS 1421
		CS 1312
		CS 1322
200 mm	for	CS 1034
250 mm	for	CS 1011
		CS 1018
		CS 1021



Recommended



Not recommended



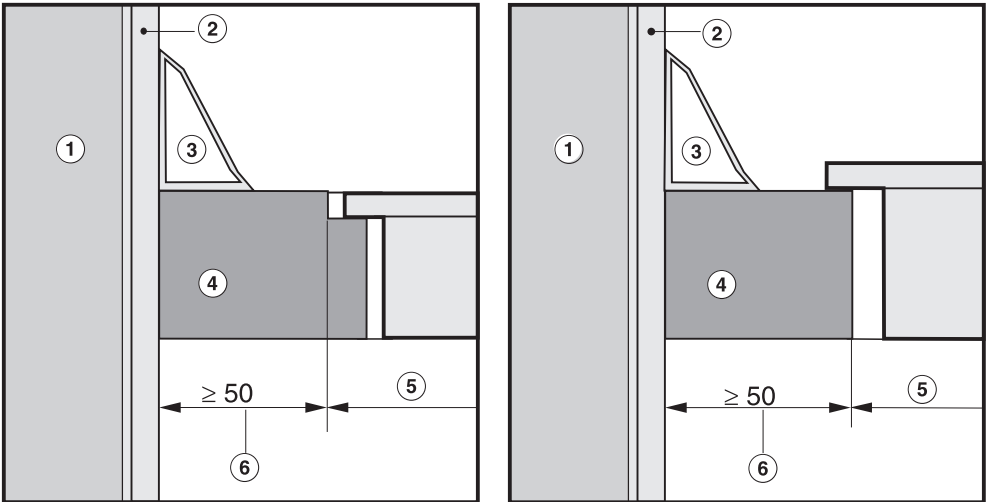
Not allowed

Safety instructions for installation

Safety distance when installing the appliance near a wall with additional niche cladding

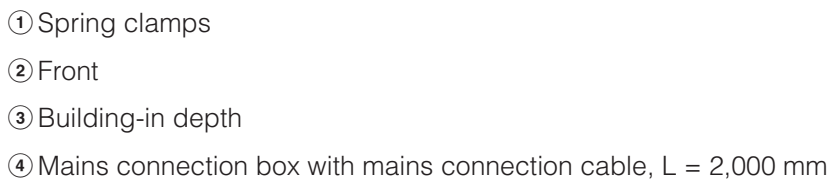
There must be a minimum distance of 50 mm between the niche cladding and the worktop cut-out.

This distance is only necessary for niche cladding made of wood or any other combustible material. For non-combustible materials (metal, ceramic tiles or similar), this dimension can be reduced by the thickness of the niche cladding material. The materials can warp or distort when subjected to high temperatures.



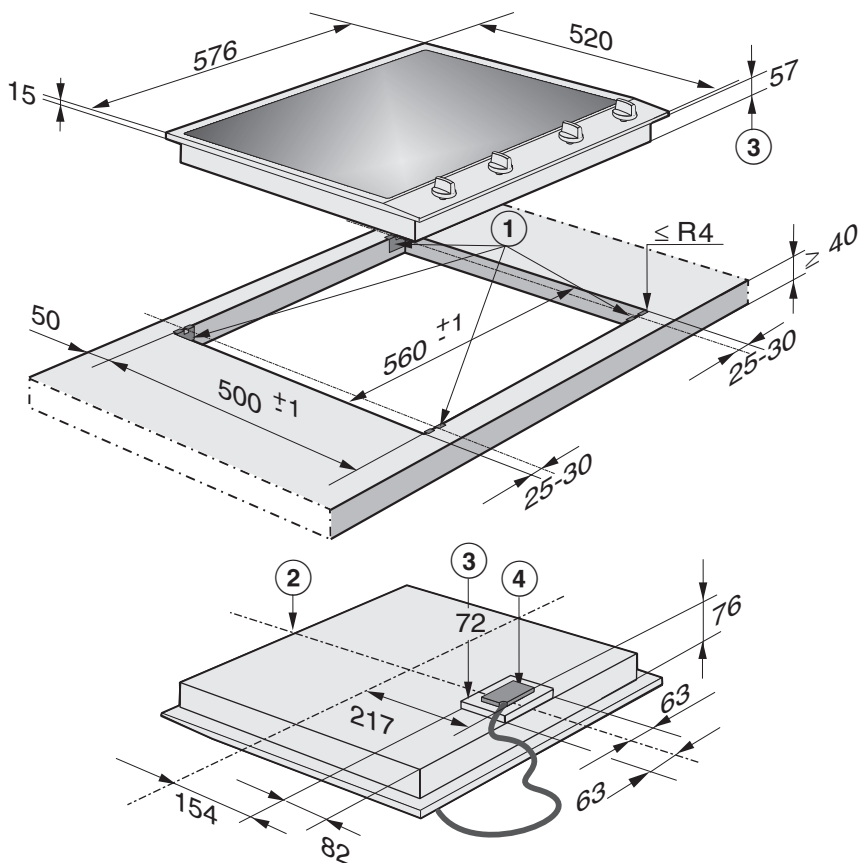
- ① Masonry
- ② Niche cladding
- ③ Backmould
- ④ Worktop
- ⑤ Worktop cut-out
- ⑥ Minimum distance of 50 mm

CS 1112



Appliance and building-in dimensions

CS 1134



- ① Spring clamps
- ② Front
- ③ Building-in depth
- ④ Mains connection box with mains connection cable, L = 2,000 mm

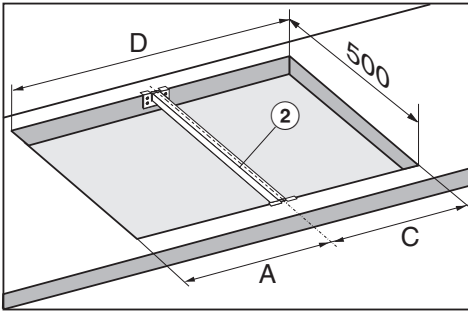
- Make the worktop cut-out for one or more appliances as applicable.
Remember to maintain a **minimum safety distance** from the **back wall**, as well as from any **tall unit or side wall** to the right or left of the hob.
See "Safety instructions for installation".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

If, during installation, you find that the seals on the corners of the frame are not flush with the worktop surface, the corner radius ($\leq R4$) can be carefully scribed to fit.

Installation of several appliances

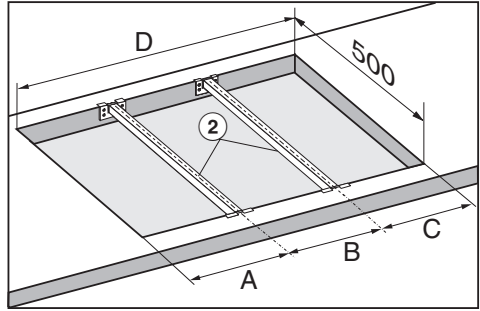
When installing two or more appliances next to each other a spacer bar ② must be used between each one.
See "Fitting the spacer bars and support brackets".

Worktop cut-out - two appliances



When installing **two appliances**, the width of the cut-out required D is calculated by adding dimensions A and C.

Worktop cut-out - three appliances



When installing **three appliances** the width of the cut-out required (D) is calculated by adding dimensions A, B and C.

A = appliance width (288 mm or 380 mm or 576 mm) **less 8 mm**

B = appliance width (288 mm or 380 mm or 576 mm)

C = appliance width (288 mm or 380 mm or 576 mm) **less 8 mm**

D = width of worktop cut-out

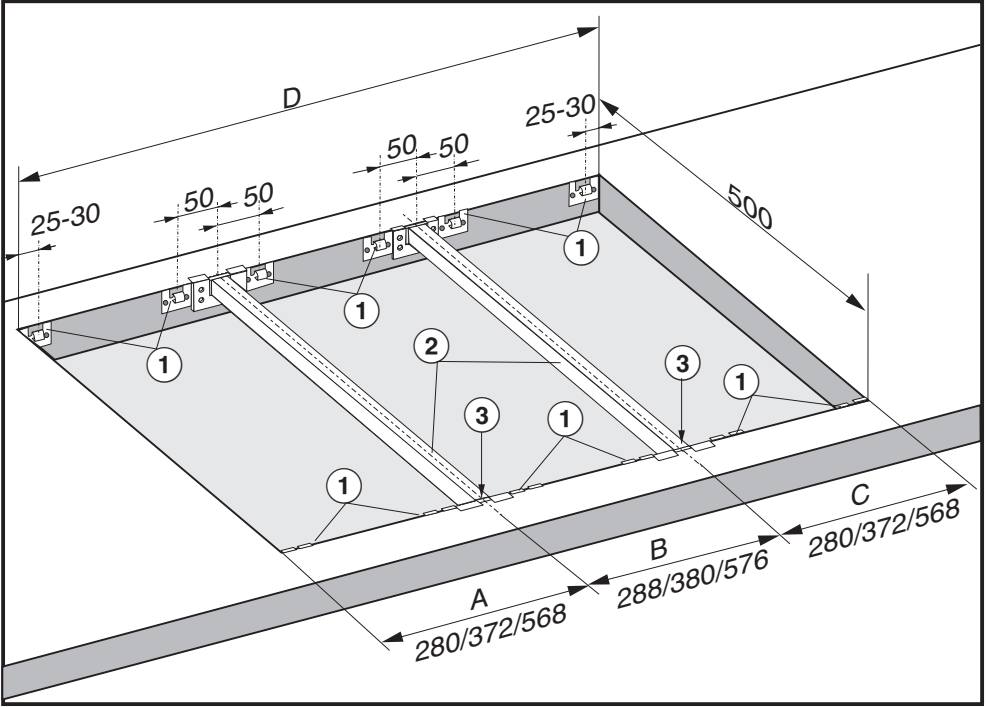
When installing **more than three appliances** for each additional appliance add the relevant appliance width (288 mm or 380 mm or 576 mm) to dimensions A, B and C.

Installation of several appliances

Worktop cut-out calculation example for three appliances

A Appliance width less 8	B Appliance width	C Appliance width less 8	D Worktop cut-out
280	288	280	848
280	380	372	1032
280	576	568	1424
372	288	280	940
372	380	372	1124
372	576	568	1516
568	288	280	1136
568	380	372	1320
568	-	568	1136

All dimensions are given in mm



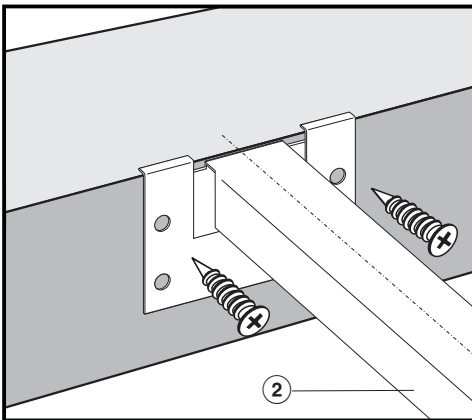
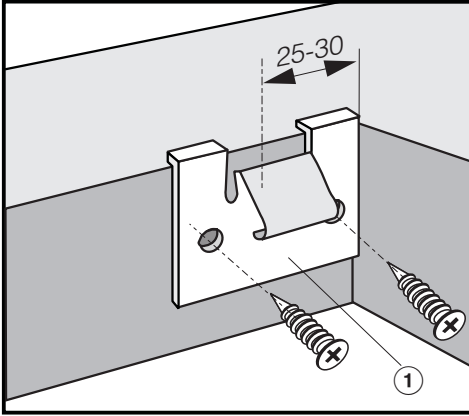
- ① Spring clamps
- ② Spacer bars
- ③ Gap between spacer bar and worktop

The illustration shows a worktop cut-out with spring clamps ① and spacer bars ② for 3 appliances.

An additional spacer bar is required for each additional appliance. The position for securing each additional spacer bar will depend on the width of appliance **B** (288 mm / 380 mm / 576 mm).

Fixing the spring clamps and spacer bars

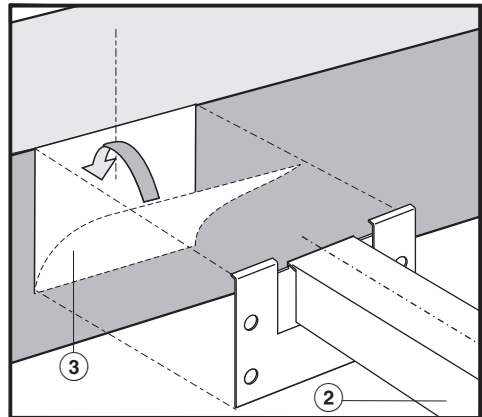
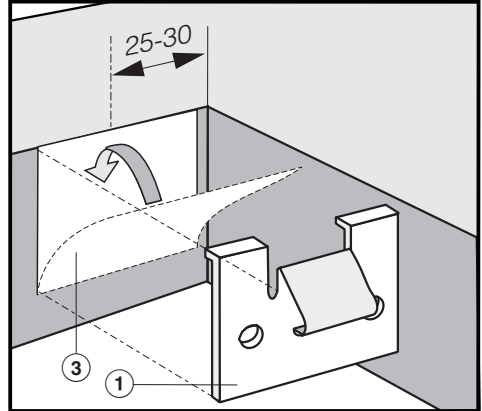
Wooden worktops



- Position the spring clamps supplied ① and spacer bars ② on the top edge of the cut-out in the positions marked.
- Secure the spring clamps and spacer bars with the 3.5 x 25 mm screws supplied.

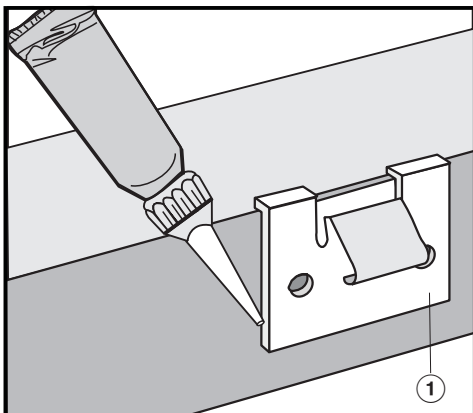
Granite and marble worktops

The screws are not required for granite or marble worktops.

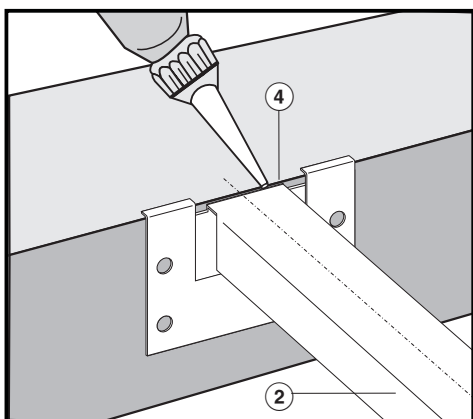


- Position and secure the spring clamps ① and spacer bars ② using strong, double-sided adhesive tape ③.

Fixing the spring clamps and spacer bars



- Coat the side edges and the lower edges of the spring clamps with silicone.

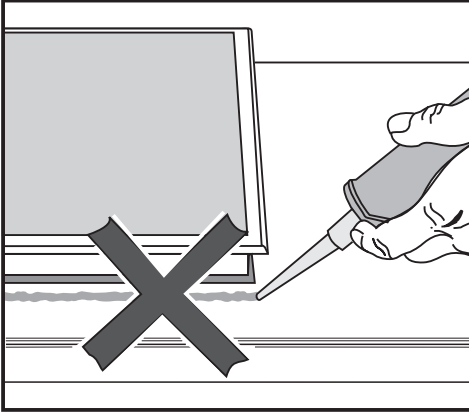


- Then fill gap ④ between the spacer bars and the worktop with silicone from the tube supplied.

- Feed the connection cable down through the cut-out.
- Then drop the front edge of the appliance into the cut-out.
- Using both hands, press down evenly on the sides of the hob until it clicks into position. When doing this make sure that the seal under the hob sits flush with the worktop on all sides. This is important to ensure an effective seal all round. Do not use sealant.
- Connect the hob to the mains (see "Electrical connection").
- Check that the hob works.

Once installed, the hob can only be lifted out using a special tool. It can also be pushed up out of the cut-out from below. It must be pushed up from the back first.

General installation tips



Do not use sealant between the frame of the top part of the hob and the worktop.

This could cause difficulties if the hob ever needs to be taken out for servicing and possibly result in damage to the frame or the worktop.

The sealing strip under the edge of the top part of the hob provides a sufficient seal for the worktop.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK).

If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 V V-F (pvc insulated), available from the Miele Service Department.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Connection should be made via a suitable isolator or a double pole fused spur connection unit which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a suitable residual current device (RCD).

When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING THIS APPLIANCE MUST BE EARTHED

Please make sure that the connection data quoted on the data plate match the household mains supply.

Electrical connection

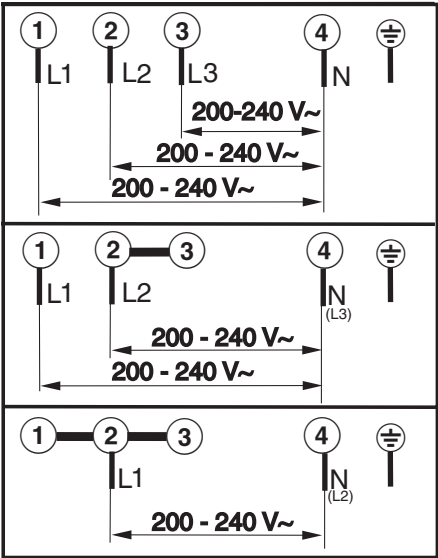
Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is present and tested regularly and if there is any doubt the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

Wiring diagram

CS 1134



After sales service, data plate

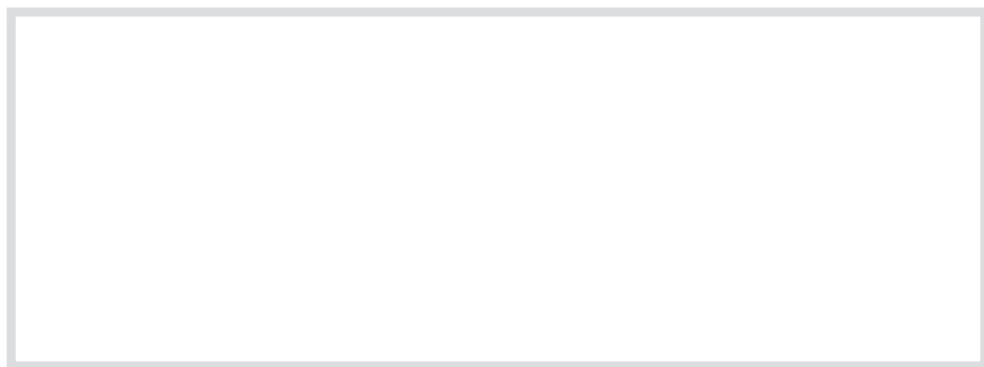
In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

- Your Miele dealer, or
- the Miele Customer Contact Centre (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

When contacting Miele, please quote the model and serial number of your appliance which are given on the data plate.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.



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Fax.: (01235) 554477
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E-mail: info@miele.co.uk
Internet: www.miele.co.uk

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Miele Ireland Ltd.
Broomhill Road, Tallaght, Dublin 24
Tel: (01) 46 10 710, Fax: (01) 46 10 797
Email: info@miele.ie
Internet: <http://www.miele.ie>

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1 Gilbert Park Drive, Knoxfield, VIC 3180
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Fax: (03) 9764 7149
Internet: www.miele.com.au

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